be converted to bear the richeſt burthens of corn, hay, and graſs.

3. His *Cloſet* was publiſht in two parts, bound together, *A.* 1651. The *firſt* part contains Preſerves, Candying, Paſtes, Banqueting conceits, Cordial waters, Conſerves, Medicins and Salves. The *ſecond* part has more of the ſame, or the like, as Preſerves, Conſerves, Candying, Secrets in diſtillation, Cookery and Huſwifry, Sweet powders, Ointments. Further, our Author, having enlarged noble tables, furniſh't neceſſaries for multitudes of the moſt indigent, enriched husbandmen, found good employments for younger and ſincking families, aſſiſted and encouraged ingenuous Arts and honeſt Trades, invented many new, and revived unregarded or too much neglected accommodations, and having taught, how the Sea-waters and Sea-ſand may be made a fertiliſing compoſt, and the very Earth a relieving fuel; he thought it beſt to Ingratiate with Ladies, to do many of the good offices of charity, to heal the ſick, lame, maimed and wounded, who by poverty were unable to diſcharge Apothecaries bills, Phyſitians and Chirurgions; and to impart the elegant huſwifry for delicacies, treats, and collations. He taught them, how to convert the wholeſom plants and bloſſoms of their gardens and common fields, hills and paſtures, and the fruit of buſhes, ſhrubs and hedges, and many of our taller trees, to be ſound food and rich wines; even to challenge the blood of the grape; and under the favour and with the aſſiſtance of the *Sugar-cane*, and ſometimes with the help of the Alembick, to carry the general applauſe, and to triumph in victory. And what had now become of our *Sugar-plantations*, if he had not ſo happily begun when he did, to ſhew us the excellencies and infinit uſes of Sugar. And as to his *Cookery*, *COLUMELLA*, who ſpake the moſt he could againſt it, yet himſelf inſtructs, How to order Wine, and other liquors, pickles, gamons, and other food, for the beſt; and marmalades, quidenies, and conſerves, moſt agreeable for the Empreſſes of thoſe days, when the Bee ſupplied the want of Sugar-canes. And good Cookery is as ancient, as the reputation of the moſt famous Phyſitians, a noble part of their profeſſion. Emperours and Popes had always learned Phyſitians for Maſter-cooks. And our Author was follow'd with the Cabinets and Cloſets of both Illuſtrious and Learned Perſons: The Counteſs of *Arundel*'s Cloſet, the Counteſs of *Kent*'s, Sr. *Theod. Mayern*'s, Sr. *Ken. Digby*'s, the Queen-like Cabinet, the accompliſh't Cook, the French Cook, and *Rabiſha*'s Body of Cookery: Theſe two laſt reviſed and perfected for the year 1673. And for ſure and moderat Cookery, *Muffets* Improvement of Health, reprinted 1665, and, as Dr. *Bennet* thinks, worth all that wrote before him, not excepting *Platina*, *Apicius* and *Alexandrinus*. At this day, *Barbados* and *Jamaica* are the better for *Ligons* skill in Cookery. And, if the Sturgeon of *New England* be the right Sturgeon, and ſo choſen and order'd, as *Muffet* directs, it may be a ſervice (as of old) for an Imperial Table. And all Commanders and Purſers at Sea are concern'd for good marinal pickles, *&c.*

Errat. in *Numb* 112. Pag 256. l. 10 r. *other requiſits.* p. 257. l. 17. r. *ſerve out Apprenticeſhips.*
Errat. in this *Numb.* 113. Pag. 287. l. 10. r. *receive delay.* p. 290. l. 24. r. *debité.*

London, Printed for *John Martyn*, Printer to the *Royal Society*. 1675.